

The logo for P&J LIVE, featuring a stylized 'P&J' in a white serif font followed by 'LIVE' in a white sans-serif font.

P&J LIVE

ISSUE 1 / 2025
FREE

showcase

THE LATEST NEWS FROM NORTH SCOTLAND'S LARGEST LIVE EVENTS VENUE



Q1 HIGHLIGHTS / WHAT'S ON / PREMIUM EXPERIENCES

BANQUETING SHOWCASE / AWARDS ENTRIES / GREENER VENUE INITIATIVE



- Comic Con
- Arenacross
- Wet Wet Wet
- Subsea Expo
- James Martin
- IADC North Sea Dinner
- Your Wedding Exhibition
- OEUK HSE Conference & Awards
- John Clark Conference & Awards
- International Family Therapy Conference

Q1 HIGHLIGHTS



IN THIS ISSUE

Welcome

**YOU'RE ABOUT TO READ THE FIRST EDITION OF
SHOWCASE - YOUR QUARTERLY NEWSLETTER WITH
UPDATES ON EVERYTHING HAPPENING AT NORTH
SCOTLAND'S LARGEST LIVE EVENTS VENUE.**

**2025 has got off to a fantastic start with a wide range
of entertainment, sporting events, exhibitions,
conferences and banquets.**

Here at P&J Live we're on a mission to diversify and enhance our content offering and that has been reflected in a 31% increase in ticket sales at the venue in 2024 compared to the previous year. This feels like a very positive step in the right direction, and it's also been so encouraging to see the growth and diversification of events coming to the venue, including the Beyond van Gogh immersive experience later this year, the Grampian Truck Show, the launch of Dons Live! in conjunction with Aberdeen FC, the launch of our very own Getaway Show for motorhome, caravan and outdoor enthusiasts and a multi-year renewal for the Scottish Masters. We've also picked up some world-leading conferences that align perfectly with Aberdeen being the energy capital of Europe.

The idea behind this update is to bring the venue to life for readers and partners as well as showcasing our amazing portfolio of events and the people who work tirelessly behind the scenes to make everything run smoothly in the world of live entertainment and events.

Enjoy the read!



Rob Wicks
Managing Director – P&J Live

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WHAT'S ON

2025

P&J LIVE

MAY 25 - OCT 25

2025

Sun 11 MAY | **BRYAN ADAMS - ROLL WITH THE PUNCHES TOUR**

Tues 13 MAY | **PIXIES - THE NIGHT THE ZOMBIES CAME TOUR***

Thur 15 MAY | **BET MGM PREMIER LEAGUE DARTS**

Fri 16 MAY | **KILLER QUEEN - A TRIBUTE TO QUEEN***

Fri 23 MAY | **BONGO'S BINGO***

Sat 24 MAY | **GARY BARLOW - SONGBOOK TOUR**

Fri 30 & Sat 31 MAY | **PETER KAY LIVE**

Tues 3 & Wed 4 JUN | **ENERGY EXPORTS CONFERENCE 2025**

Sat 21 JUN | **PAW PATROL LIVE - THE GREAT PIRATE ADVENTURE**

Sat 21 JUN | **BONGO'S BINGO - 90s SPECIAL***

Sat 28 JUN | **THANK YOU FOR THE MUSIC - THE ULTIMATE TRIBUTE TO ABBA***

Sat 12 JUL - Sun 10 AUG | **BEYOND VAN GOGH - THE IMMERSIVE EXPERIENCE**

Sun 13 JUL | **DONS LIVE 2025**

Sat 23 AUG | **NATIONAL BRICK EVENTS**

Sun 24 AUG | **POKEMANIA ABERDEEN**

Thur 11 SEP | **PIPER SANDLER'S SPORTS CHALLENGE**

Mon 15 SEP | **TOM GRENNAN**

Tues 30 SEP | **BUSTED Vs McFLY TOUR**

Fri 3 - Sun 5 OCT | **THE GETAWAY SHOW 2025**

Fri 10 OCT | **JOHN BISHOP - 25 YEARS OF STAND UP**

Thur 16 OCT | **DINO TALES - JURASSIC RESCUE***

Sat 18 OCT | **LONDON SYMPHONIC ROCK ORCHESTRA***

Thurs 23 OCT | **80s LIVE!***

Fri 24 OCT | **MICHAEL STARRING BEN***



*HALL C SHOWS

2025

Fri 24 OCT | **THE AUSTRALIAN PINK FLOYD SHOW**

Fri 31 OCT - Sun 2 NOV | **ROGUE INVITATIONAL**

Fri 7 NOV | **JLS - THE CLUB IS ALIVE: 2025 HITS TOUR**

Fri 14 NOV | **SCOTTISH MASTERS 2025**

Sat 15 NOV | **FIVE - KEEP ON MOVIN' TOUR**

Sat 15 NOV | **THE MAGIC OF MOTOWN - 20TH ANNIVERSARY TOUR***

Sat 22 NOV | **THE DUBLINERS ENCORE - OFFICIAL STAGE SHOW***

Sat 6 DEC | **JIMMY CARR - LAUGHS FUNNY**

Sun 7 DEC | **MADNESS - PRESENT HIT PARADE UK TOUR**

Sun 14 DEC | **TAYLORMANIA - TAYLOR SWIFT ERAS, THE ULTIMATE TRIBUTE***



2026

Sat 7 FEB | **JAMES ARTHUR - THE PISCES TOUR**

Sun 15 MAR | **QUEENZ - DRAG ME TO THE DISCO***

Sat 7 MAR | **PETER KAY LIVE**

Sat 28 MAR - Sun 12 APR | **TITANIC EXHIBITION ABERDEEN**

Book tickets at pandjlive.com

axs | P&J Live's Official Ticketing Partner



Better Late Than Never AGAIN!

The BIG INTERVIEW

No. of Years in the Industry: I've been at DF for 15 years, starting on the flying team. I put on my own shows before that and managed a couple of acts. I was also in a band in my late teens and early 20's. So ages I'd say.

Favourite Artist: Oasis, I loved them as a kid. I've seen them over 30 times. I remember discovering them in the summer holidays of 1995 and going back to school after the holidays dressed like Liam thinking I was such an individual and cool, when I got there every boy had found them and we all had the same haircut and were wearing the same gear.



Currently Listening To: Sam Fender's new album, it's a modern-day masterpiece for me. His song Remember My Name breaks me every time. Me and all my cousins all called my Gran's house "5 Balfour Street" never "Gran's house" or "Balfour Street", we always fully named it. I loved that place so much that I have a number 5 tattooed on me. So when he mentions his Gran's house by number and street it really hits me. I love my Gran she's a wee character. She is starting to lose her memory a bit now, she has to write everything down, she always says "next time I see you I might forget who I am and think I'm Marilyn Monroe, but I'll always remember who you are!" So I feel very seen when I hear that song. I also keep going back to the Maggie Rogers – Surrender album, for me it is pop perfection, it's like Alanis is the lead singer of All Saints, I love it.

Best Thing About Aberdeen/P&J Live:

THE STAFF, I GENUINELY
DON'T GET A WARMER
WELCOME AT ANY OTHER
VENUE AND THEY ALWAYS GO
OUT OF THEIR WAY TO HELP.

I'd say I am genuinely friends with some of them now, and that is testament to them, I don't like getting new friends, I tend to keep my social life and work life very separate, but they are in now.

Describe Yourself In Three Words:

FAIR, LOYAL AND CHILLED.

Future Artist: I've got a couple to look out for who I think will have big years this year, you'll know some of them already. Kerr Mercer, MK.gee, Aaron Rowe, Nieve Ella, Mark Ambor, Luvcat and Jade.

Claim To Fame: Not really a claim to fame but my admittedly very strange and unexpected, good friendship with Sir Kenny Dalglish - a sentence 16-year-old me would have laughed at, I've gotten to know Kenny and his family through his wife Marina's Charity, The Marina Dalglish Foundation. We've been to a couple of games together now and I always get a Merry Christmas txt.

Best Piece Of Advice For Your Younger

Self: You have 2 ears and 1 mouth for a reason, use them in that ratio.

First Show / Last Show / Bucket List:

First show was Michael Jackson at Glasgow Green in 1992. I've always been into pop music, I loved him, It's also an amazing full circle moment that we now do TRNSMT on Glasgow Green. The last show I saw was the afore mentioned Kerr Mercer at The Garage Glasgow, he sold it out and he's not released any music yet, what an achievement. Bucket list is a hard one, I think I've seen everyone that I wanted to see, it's probably Frank Ocean now. What Frank does with pop music is so interesting, I love everything he puts out and everything he does feels so considered. I also would have loved to have seen that Bon Jovi + Bryan Adams tour that happened in America, what a bill!



CRAIG JOHNSTON

PROMOTER AT DF CONCERTS



THE

SUITE LIFE

IMAGINE WATCHING EVERY ARENA SHOW FROM THE LUXURY OF YOUR OWN PREMIUM SUITE, WITH PRIME SEATS OVERLOOKING THE ARENA BOWL AND THE CONVENIENCE OF A PRIVATE BAR.

That's what Jo McIntosh, Director of Sales & Marketing at JBS Group – a leading provider of engineering solutions in Aberdeen – gets to do when she comes to P&J Live. We asked her about the company's annual suite membership and why this works for them:

"JBS were looking for a premium solution for entertaining our clients, suppliers and also for our employees (and families) to enjoy.

Taking our suite at P&J Live was the best decision we could have made. It has been fantastic for our business with a huge uptake from clients who typically don't attend social events. Absolutely everyone

who has attended has been blown away by how good these nights/days are. The hospitality, catering and experience is second to none. The variety of shows are fantastic and even if a particular show may not be to your particular taste, you are guaranteed a brilliant time regardless.

The suite also allows us to support local charities, and we have gifted shows (and catering) to a number who have been so appreciative and had a great time, so it is also great for 'giving back' a little."

TO SUM IT UP, IT IS THE BEST INVESTMENT WE HAVE MADE TO DATE FOR BUSINESS DEVELOPMENT, CUSTOMER RELATIONSHIPS AND OUR OWN SOCIAL LIVES!!

JO MCINTOSH

SALES & MARKETING DIRECTOR

JBS



A DAY IN THE LIFE



LENNOX MACKIE

OPERATIONS TECHNICIAN



7am: On a show day, I'll usually start quite early. I would pick up a radio from our security office and make sure I have all my safety gear on. Following a briefing from my team lead, I would usually support with the offloading of kit from the back of touring trucks, navigating the forklift to unload anything from between two and fourteen trucks. We are lucky that our arena allows touring vehicles to drive straight onto the arena floor, so load-in is really quick.

We would usually then move on to finishing the seating blocks – making sure these are in the right configuration for the show. Seating can differ from show to show – our blocks and floor seats are all fully retractable and enables us to provide multiple, flexible configurations, so we need to study the manifests to ensure what is laid out is the correct format. We set up handrails on each of the tiered seating blocks and lock these into place.

9am: If it's a seated show, we would have moved on to laying out seating rails and blocks on the flat floor. Each of these blocks need to be hand-labelled with the correct row letter and number of individual seat to match the manifest. At 10am we usually stop for a quick break.

11am: Once the production crew have loaded in the majority of their kit, such as speakers and screens, and have hoisted and secured any lighting to the overhead grid, our team will set up and bolt together the mojo barrier, which is the metal stage barrier right at the front, or sometimes round a standing section.

12 noon: We break for lunch! I usually bring something in from home to eat. I can't say it's always healthy but it's always fine!

1pm to 4pm: If all seating is complete, we will set up anything required on the concourse. This might range from additional table seating, mobile bar fronts

or sometimes we install activations such as special photo opportunity show props that ticketholders can take their picture with before the show starts. We will make our way through the event checklist to double check all items are completed, adjust any seating that might be required and final electrical checks made.

4:30pm: If I've been on since 7am, it's time to go through our event handover checklist and make sure all final details are passed on to the crew coming on shift at 5pm. If I'm on a later shift, I will just be arriving at work and be on the receiving end of the handover. Another round of checks is made before the doors are opened to the public.

Showtime: When the show is live and running, there's still so much to do around the venue. We might be asked to set up conference or meeting rooms for events upcoming in the following days. This can take time depending on the size of the event, or if there are multiple set-up requirements.

10:30pm/11pm: Once a show is over, the de-rig begins immediately. It's quite unbelievable how quickly even the most complex of productions can disappear. We work alongside tour teams to make sure the front seating blocks and the mojo barrier is cleared first of all. This allows for the lowering of lighting trusses and motors from the ceiling grid, which are then dismantled and packed away into the touring trucks.

12pm to 2am: If the venue is clear by this time, we can finish our shift. However, sometimes we might have another show in the following day. This means that we crack on with the install of the next set of seating configurations.



“THERE'S ALWAYS SOMETHING DIFFERENT TO DO, AND IT'S REALLY REWARDING TO SEE IT ALL COME TOGETHER AND FOR OUR VISITORS TO COME AND EXPERIENCE THE BROAD RANGE OF EVENTS.”

COMPANY NAME: John Clark Motor Group

PROFILE: John Clark Motor Group is a family-owned and family run automotive business in Scotland. Representing 17 franchises from well-known brands, the business has over 40 dealerships across the North-East of Scotland and over 1300 staff.

PARTNERSHIP ROLE: Official Vehicle Partner

BEST PERK OF PARTNERSHIP AND WORKING WITH THE P&J LIVE TEAM:

🔊 **GREAT EVENTS,
FANTASTIC SERVICE AND
GREAT EVENTS ARENA.** 🗣️

Steven Watters / Group Marketing Manager



PARTNER SPOTLIGHT



**John Clark
Motor Group**

IN IT TO WIN IT

F&B SHOWCASE

NEALE MCHATTIE

SEAFOOD CHEF OF THE YEAR 2025

NOMINEE

If anyone has eaten at a banquet at P&J Live, you'll know that the food is nothing short of exceptional. Our team works hard to source the finest in-season ingredients and continue to craft dishes that both surprise and delight guests.

This year, we have encouraged some of our team to take a step out of their comfort zone and be recognised as some of the greatest industry talent in the region. This includes our Head Chef, Neale McHattie, who is hoping to take home the title of 'Seafood Chef of the Year 2025' when he enters the Hospitality Training Awards as a finalist on Monday 26th May.

Alongside other competitors, Neale will cook his two-course seafood menu for a panel of judges. The starter must be a preparation of sustainable shellfish species, and the main a sustainable flat or round fish species. His entered starter is seared Orkney scallop, buttered leeks, confit potato, smokie butter sauce and sea herbs, and the main event includes North Sea pan roasted brill, mushrooms, onion, olive oil mash, clams and a red wine sauce.

NEALE WILL JOIN HIS FELLOW FINALISTS AT AN AWARDS DINNER AT ABERDEEN'S MARCLIFFE HOTEL & SPA THE SAME EVENING TO FIND OUT WHO WILL BE CROWNED SEAFOOD CHEF OF THE YEAR.

Good Luck Neale!

IN APRIL 2025, NEALE WAS APPOINTED HEAD CHEF OF P&J LIVE.

Congratulations Neale!





A SPRING SUPPER CLUB



**ON TUESDAY 25TH MARCH, OUR CONFERENCE
SALES TEAM INVITED 100 GUESTS TO AN
EXCLUSIVE SPRING SUPPER CLUB -**

the venue's chance to showcase the very best in-house
audiovisual and operational expertise, all while enjoying a spring
banquet of five courses, reflecting seasonal, local produce.



Guests from across the city enjoyed a selection of canapés on arrival, a pressed Scottish game terrine, Scottish potato gnocchi with black pudding cream, confit Scottish salmon and a peanut and banana delice. Vegetarian options included roast root fattoush and roasted cauliflower steak.

Presentations from Steve Morrison (AVIT), Steve Daun (Sales), Rob Wicks (MD) and Carole Fowler (Prime Events) kept the guests up to date with new and emerging technologies, capabilities and extra touches which all make an event at P&J Live something very special.





P&J LIVE HAS ACHIEVED A GREENER ARENA
(AGA) CERTIFICATION, BOLSTERING ITS
ONGOING COMMITMENT TO SUSTAINABILITY.

P&J LIVE ACHIEVES

GREENER ARENA

STATUS

Having demonstrated independently verified green credentials to visitors and stakeholders, P&J Live is now officially recognised alongside just a handful of other arenas in the UK including sister ASM Global venues OVO Arena Wembley and first direct Leeds, as well as The O2 in London and OVO Hydro in Glasgow.

AGA is awarded by A Greener Future (AGF), a not-for-profit organisation which set the world's first event sustainability standards and has evolved to become a leading authority in sustainability and event management, raising the bar for a more sustainable event ecosystem.

Rob Wicks, Managing Director of P&J Live, said: "We are absolutely delighted to have been awarded this certification – something which we have been working on for some time now. This officially recognises the great strides we've been taking on the greener arena and wider sustainability journey, exhibiting a significant engagement with the process of reducing negative environmental and social impacts on the planet and promoting and enhancing positive impacts.

This certification is the latest step in our mission to achieve Net Zero by 2050 and credit must go to our teams across the business for the contribution they have made to securing this.

We are already making leaps in progress, and with the full commitment of the venue's staff and key stakeholders, we look forward to continuing this journey for years to come."



P&J Live was credited with demonstrating a passionate drive to deliver a greener arena and a focus on improving practices going forwards.

Charlie Forbes, Certification Coordinator at AGF, said: "The team in Aberdeen has shown a determination to advance sustainability through considered resource use, protection and enhancement of local and wider natural environments, as well as positive social and community engagement.

"Everyone at AGF is very grateful for the efforts and achievements of arenas striving for AGA certification and we would like to thank P&J Live wholeheartedly for their efforts and actions to make the global live event industry greener."



ASMIES WINNERS

Five representatives from team P&J Live travelled to Stockholm in Sweden to attend the annual ASMie Awards – the ASM Global Awards that recognise superstars across ASM Global's European venues over the past 12 months.

P&J LIVE WAS DELIGHTED TO HAVE BEEN PRESENTED WITH THE ASM ACTS AWARD FOR OUR ONGOING COMMITMENT TO SUSTAINABILITY.

Our team was also shortlisted for Excellence in Operations and Excellence in F&B. A fantastic evening all round, and a delight to pass the torch to Stockholm after hosting the awards in Aberdeen last year.

P&J LIVE

GUARDIANS OF GRUB INITIATIVE



IS COMBATING FOOD WASTE TO SAVE OUR PLANET

AT P&J LIVE, WE ARE PROUD TO PROMOTE SUSTAINABILITY AS OUR SUPERPOWER, GIVING US A FIGHTING CHANCE TO DO OUR BIT AND HELP SAVE THE PLANET.

In the first of a series of updates, the venue will be sharing some of its secrets to sustainability success as it drives to Net Zero.

The first hero in our armoury is Guardians of Grub.

As a Guardian of Grub, P&J Live is provided with tools to proactively tackle food waste at the venue. The initiative has also been adopted at all other ASM venues in the UK.

The first report generated for P&J Live showed that the venue showed an average reduction in monthly food waste of -22 Grams Per Cover (GPC) in comparison to previous wastage figures.

To do this, P&J Live's kitchen team monitors any food wastage on a daily basis that might come back on banqueting plates and within buffets served during events.

Where unnecessary wastage was found, changes have been implemented. Banqueting plates and buffet portion sizing were carefully considered and reviewed to ensure that there was still a more than adequate serving but not so over-generous to incur waste. This included the reduction of elements such as reducing a potato portion by 10 grams and also sourcing pre-prepared vegetables to prevent any prepping waste.

When cuts of meat are being prepared, the kitchen team ensure there is a plan for any trimmings, such as adjusting recipes to use these in other dishes. For example, cooked brisket might be used to make Stovie croquettes and fresh salmon used for canapés and chef's choice finger foods. The size and weight of the joints bought in are also carefully considered to ensure there is nothing wasted.





SUSTAINABILITY IS OUR SUPERPOWER!

Sometimes food waste can occur if event attendee numbers drop on the day of an event. This is because P&J Live's team will have already ordered enough food to meet original orders, and so instead of any food going to waste, the kitchen team will immediately look at how this food can be used in an alternative dish. For example, apples from a buffet fruit bowl might be used to make apple crumble and apple gel, morning pastries might be used to make bread and butter pudding, and vegetables might be used in soups or purées.



WITH SOME CLEVER INNOVATION AND A FIRM COMMITMENT, P&J LIVE IS INDEED A GUARDIAN OF GRUB WHEN IT COMES TO FOOD WASTE.

WATCH THIS SPACE AS THERE'S MUCH MORE TO COME!



THE

OFFSHORE ACHIEVEMENT AWARDS

THE OFFSHORE ACHIEVEMENT AWARDS IS THE LARGEST AND LONGEST ESTABLISHED INDUSTRY AWARDS FOR THE UK OFFSHORE ENERGY SECTOR, COVERING ALL ASPECTS FROM SUPPLY TO UPSTREAM OPERATIONS AND OFFSHORE RENEWABLES.

For over thirty years, these awards have been celebrating and encouraging innovation and collaboration in the North Sea. These awards take place to create value, with many using their recognition at the awards as a springboard for growth. Many winners have gone on to become global heavyweights in the offshore energy sector.

We are no stranger to this awards dinner, having hosted it at both P&J Live and our former home, the AECC since 2009. This year, we wanted to ensure guests were welcomed into the event space with a big reveal. Having arrived to a draped drinks reception, the P&J Live team led a countdown to pull back the draping and unveil the full event space, with Drums n Roses – a fresh Scottish drum and pipe rock band – leading the call to dinner. It really gave the event that little 'wow' factor, and made the evening memorable for guests.





“ WE WERE DELIGHTED TO WORK WITH P&J LIVE AGAIN TO DELIVER THE OFFSHORE ACHIEVEMENT AWARDS.

As Event Managers, having a reliable venue partner like P&J Live allowed us to focus on creating a memorable event for our client, SPE Aberdeen, that truly celebrated the achievements of our industry. Their professionalism and attention to detail ensured our guests enjoyed a seamless, high-quality experience from start to finish.

WE LOOK FORWARD TO WORKING WITH THEIR TEAM AGAIN SOON! ”

Suzanne Robertson, DIRECTOR &
HEAD OF EVENTS AT MEARN'S & GILL

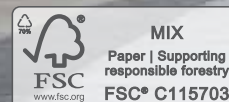
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